

**HOBART****HEC18 SERIES  
ELECTRIC PIZZA OVEN****HOBART****STANDARD FEATURES**

- Stainless Steel Front, Sides and Top
- 18" Deep Baking Chamber, 3¼" Product Clearance
- Stainless Steel Conveyor Belt 18"w x 58"l
- Reversible Belt Drive with Variable Speed Controls
- Tubular Type Heating Elements  
Three 3.3 KW - HEC3018 - 10 KW Input  
Three 4.5 KW - HEC4018 - 15.5 KW Input
- Electronic Temperature Controls with Digital Read-Outs
- High Velocity Precision Targeted Air Flow for Consistent, Repeatable Baking Results
- Removable Crumb Trays, Top and Bottom Air Distribution Panels, and Front Access Panel for Ease of Cleaning
- Stackable up to 3 Units High
- 4" Stainless Steel Legs
- 208/240V - 60 Hz - 1 or 3 Phase

**MODELS**

- HEC3018 — Electric Pizza Oven 30"l x 18"d
- HEC4018 — Electric Pizza Oven 40"l x 18"d

Specifications, Details and Dimensions on Reverse Side.

**OPTIONS AT EXTRA COST****HEC3018 Only**

- Stainless Steel Front Access Door
- 12" Stainless Steel Apron Extension (Specify Left or Right)
- 17" Stainless Steel Legs with Casters, Two Locking

**ACCESSORIES**

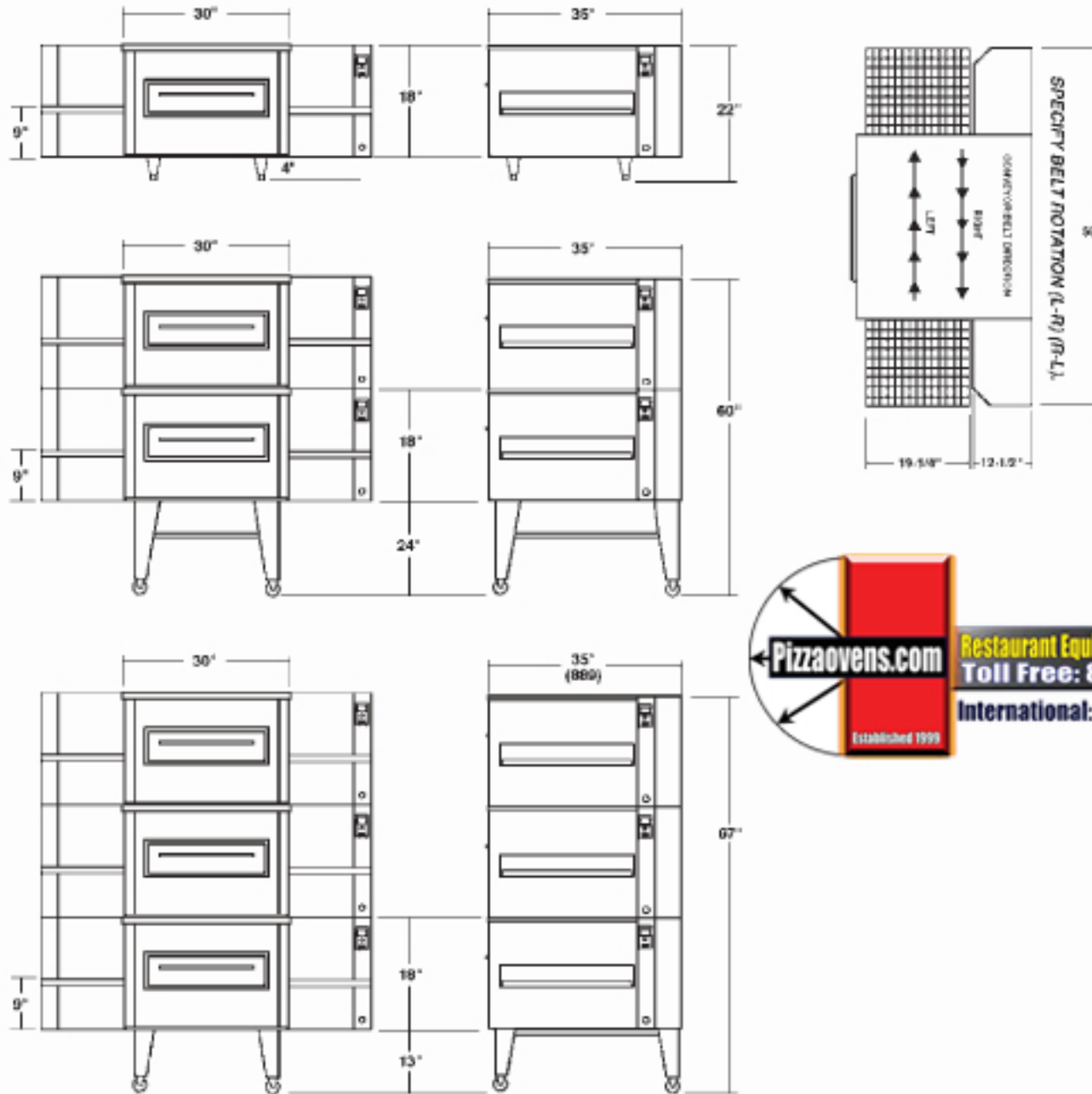
- 24" Stainless Steel Stand with Locking Casters

**HEC18 SERIES ELECTRIC PIZZA OVEN**

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# HOBART

## DETAILS AND DIMENSIONS



**Restaurant Equipment Worldwide**  
**Toll Free: 877.FOR.OVEN**  
**International: +1 859.885.1988**

MODEL	EXTERIOR DIMENSIONS	BELT DIMENSIONS	ELECTRICAL						APPROX. SHIP. WT.
			208V			240V			
			Ph	Amps	Hz	Ph	Amps	Hz	
HEC3018	58"l x 35"d x 22"h*	18"w x 58"l	1	48	60	1	42	60	425 lbs.
	58"l x 35"d x 42"h**		3	28	60	3	24	60	
HEC4018	68"l x 35"d x 22"h	18"w x 68"l	1	72	60	1	63	60	450 lbs.
			3	42	60	3	36	60	

\* Single oven on 4" legs.      \*\* On 24" stainless steel stand.

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.